



**Technical Sheet**

Farmers from Italy Foods, LLC  
8 Creek Parkway  
Upper Chichester, 19061 PA

Commercial and merchandising denomination	Origin of the product	Brand
Extra virgin olive oil in tin 3Lt.	EU Origin	VIAGGIO

<b>Packaging</b>	Tin 3Lt. Extra virgin olive oil anonymous cap 2022 invat
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<b>Product of</b>	ITALY	
<b>Place of production and packing</b>	ITALY	
<b>Contact:</b>	<b>Quality Assurance Office</b>	<b>Sales Office</b>
<b>Name</b>	Giovanna Mantuano	
<b>Position</b>	Assicurazione qualità	
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<b>Ingredients</b>	100% extra virgin olive oil	
<b>Description of the product</b>	Oil obtained directly from the fruit of the olive tree, well known as European Olea, exclusively by a mechanical or physical squeeze under particular thermal conditions, that do not implicate any alterations to the oil that has not suffered any different treatments by washing, decantation, centrifugation and filtering	
<b>Chemical-physic characteristics</b>	Acidity	≤ 0,8 %
	Number of Peroxides	≤ 20 g/kg
		<b>Value</b>
<b>Nutrition facts</b>	Energy kc al	900kcal

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	Middle Values for 100 g of product, like 7 tbsp	3765,6 kj
	Protein	0
	Sodium	0
	Carbohydrates	0
	Cholesterol	0
	Mono unsaturated fat	60-83
	Poly unsaturated fat	03-18
	Saturated fat	10-20
<b>Organoleptic characteristics</b>	Colour	Green-yellow, typical of the product
	Smell and taste	Characteristic of the extra virgin olive oil
	Unpleasant aftertastes	Absent
	Aspect	Clear to 20° C
<b>Quality</b>		
<b>GMO</b>	This product has not be obtained with the help of genetic modification techniques in accordance with EU Directive 90/200/EC, Reg. 1829/2003/EC-1830/2003CE	
<b>Gluten</b>	Gluten-free	
<b>Allergen</b>	This product does not contain allergen in accordance with EU Directive 2007/68/EC e 2001/12/EC.	

<b>Storage life</b>	18/24 months since packaging date. Best before end the date indicated on the label.
<b>Storage conditions</b>	To keep intact the organoleptic characteristics of the product, it is advised to close firmly the bottle after the use. Keep in a cool dry place away from daylight and heat.
<b>Technical notes</b>	Global Standard Certification for Food Safety Version 5 (Grade A) and IFS (International Food Standard) version 5 (Higher level) released by SGS and

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